

ABSTRACT

5 The present invention provides improved confectionery compositions which have a substantial reduction in the unpleasant organoleptic sensations associated with the release of functional ingredients from the confection in the oral cavity. The confectionery composition comprises a confectionery base, a functional ingredient which is a botanical or a mineral or a mineral salt having an unpleasant mouthfeel, and from about 0.5% to about 5.0% by weight of the composition of one or more fats, said amount being effective to suppress the unpleasant mouthfeel of the

10 functional ingredient. For botanicals the confectionery composition is a hard boiled candy composition or a hard gum composition and the fat is one or more partially hydrogenated vegetable oils or saturated fats. For minerals or their salts the confection is a hard boiled candy composition and the fat is one or more partially hydrogenated vegetable oils. As a result of the present invention, improved hard *

15 confectionery products are provided which have a substantial reduction in the unpleasant organoleptic sensations associated with the functional ingredients upon release of the functional ingredient from the confection in the oral cavity.

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